

Baron Mind

A Monthly Publication for the Beer Barons of Milwaukee
Dedicated to the Education and Enjoyment of Fermented Malt Beverages

February 1994

IN THE NEWS



Leinenkugel to Expand Operations

The Jacob Leinenkugel Brewing Co., a subsidiary of Miller Brewing, announced that it will spend \$3.5 million to increase the brewing capacity at its Chippewa Falls facility. This expansion is expected to boost annual production from 160,000 barrels to 250,000 barrels, an increase of 56%. Recently, Leinenkugel has added a number of different styles to its line of super-premium beers. In a related item, the brewery will retain its "Mom & Pop" heritage. President T.J. "Jake" Leinenkugel announced that his brothers, Richard and John, will leave Miller Corporate headquarters in Milwaukee, to assume positions in sales and marketing in Chippewa Falls.

MADD Founder Fights "Modern-Day" Temperance Movement

Candace Leitner, who founded Mothers Against Drunk Driving (MADD), after the death of her daughter by a repeat offender in 1980, has accepted a position as speaker for the American Beverage Institute. She split with MADD some years ago over a disagreement with the direction the group was taking.

The American Beverage Institute was founded by the industry to promote responsible use of alcoholic beverages, and to fight against the neo-prohibitionist direction that was behind the activism of some groups.

Leitner believes that attempts by groups such as MADD to lower the legal limit from 0.10% to 0.08% is a "stupid move". She further stated that "the main problem on our roads today are the drivers who are problem drinkers..., and the recidivists, and that's where we feel our emphasis should be...". Leitner spoke at a Milwaukee Sentinel reporter, Mary Beth Murphy, after returning Wisconsin to speak against efforts to reduce the legal limit to 0.08% for the first conviction.

February Meeting

The February monthly meeting is at 7:30 PM on February 23rd at Clifford's (10418 W. Forest Home Ave, Hales Corners). In addition to the regular meeting business, we will all have the opportunity to discuss and taste Barley Wines and Scotch Ales. We expect to be able to serve five examples from various breweries.

Barley Wine - Copper to medium brown. Malty sweetness. Fruity/estery. Medium to high bitterness. Hop aroma and flavor OK. Alcoholic taste. Low to medium diacetyl OK.

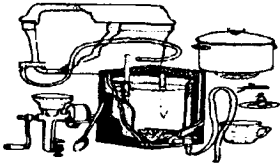
Scotch Ale (Heavy) - Gold to amber to dark brown. Low carbonation. Low bitterness. May or may not have hop flavor and aroma. Medium to high maltiness. Medium body. Low to medium diacetyl OK. Fruitness/esters OK. Faint smoky character OK.



Calendar of Events

Meeting	Program
February 23rd	Barley Wine and Scotch Ale
March 23rd	Miller Brewing Reserve Lager, Ale, and Stout
April 27th	Wisconsin Lagers
May 25th	Not Yet Determined
June 22nd	State Fair Preview (Homebrew)
July 27th	Not Yet Determined
August 24th	Not Yet Determined
September 28th	Oktoberfest Beers
October 26th	Bock Style Group Presentation
November 16th	Pumpkin and Cherry Beers
December 21st	Beer Barons Annual Xmas Party

March 23rd - The main speaker at this meeting will be a representative of the Miller Brewing Company. The topic will be their line of Reserve beers featuring the 100% Barley Malt Lager, the Amber Ale, and their newest release, the Velvet Stout. This is a meeting you want to be sure to attend.



The Beginner's Brewpot

Of all the flavorings and herbs used in the production of beer, none has been historically more important and successful than the hop. Hops are the cone-like flower produced by the vine-like "Humulus lupulus" which is a relative of the hemp plant. "Wort", an old English name for hemp, is also the brewers term for unfermented beer, the mixture of malt, water, and hops.

Hops, in addition to providing aroma and bitterness to the beer, also have some preserving qualities, and in the days before refrigeration, were primarily used for this purpose. As different varieties were developed, the hops importance to the brewing world has magnified.

Hops are generally divided into two categories, bittering, and aromatic. These characteristics are the result of the oils and resins in the hop flower; bitterness is a primary function of the alpha acid content of the flower. The higher the alpha acid content, the more bitter the hop. Bitterness is desirable in most beers as it provides a counterbalance against the native sweetness of the malt. For the homebrewer, hops are generally available in three forms, whole flower, pellet, and extract.

Each form has its own advantages and disadvantages:

Flower - When fresh, an ideal source of aromatic oils and alpha acids. Its primary disadvantage is its bulk and short shelf life.

Pellet - Easy to use, an a good compromise between the other forms. Pellets are essentially crushed and compacted flowers. They can be used the same as the flower, and have a fairly long shelf life if they are properly stored. They are generally not as aromatic as the flower because of the processing they undergo.

Extract - Long shelf life, and good bitterness. Very weak on aromatics. They break down very readily under heat, and if used, should be added to the beer no earlier than when the yeast is pitched.

In general, the wort should be in a rolling boil for an hour to 90 minutes, so as to extract the alpha and beta acids. This will effect the bitterness of the beer, but will have no effect on aromatics. Aromatics should be added no earlier than when 15 minutes remain in the boil.

Dry-hopping, that is adding hops after the boil, allows hops to be their most aromatic.

New hops are constantly coming to the market, so the best source of information is probably your supplier. Traditionally, Fuggles and Goldings have been used in ales, and Saaz and Hallertau, have been used in lagers.

For further information, please see *The Big Book of Brewing*, by Dave Line, and *The Complete Joy of Home Brewing*, by Charlie Papazian.

COOKING WITH BEER



After many years of second class status, beer is once again gaining recognition as an accompaniment to fine dining. Increasingly, it is also being used in the preparation of those foods.

Beer can act as a tenderizer for meats, and its complex mix of flavors quite often makes simple dishes far more appealing. It provides an alternative to the far more common use of wine in cooking. Here are a few recipes to try:

Easy Marinade

2 Bottles Brown Ale
 1/2 Tsp. Ground White Pepper
 1/2 Tsp. fresh ground Black Pepper
 5-10 Drops Tabasco Sauce
 1/2 Tsp. Dry Mustard Salt to taste (1 Tbs. recommended)
 Garlic Powder (optional)

This marinade can be used for both beef and chicken, and is adequate for about 2 lbs. of meat. Allow meat to marinate for 24 hours, turning twice. Remove meat from marinade, and grill according to your preferences. As meat is cooking, brush on marinade. The heat from the pepper is greatly diminished during the cooking, but gives the meat a certain "tang". Garlic provides a pleasant balance.

Smoky Peas & Mushrooms

1/2 Lb. finely sliced mushrooms
 1 Lb. Frozen peas
 2 Tbs. Butter
 1/2 Bottle Rauchbeer
 Salt to taste

- 1.) Sauté mushrooms in butter
- 2.) Add Peas, beer, and salt.
- 3.) Simmer until peas are tender.

(This recipe is based on a dish which was served at the 1990 AHA Convention in Fort Mitchell, Kentucky.)



Pan Bread



This is a camping favorite, and done more by "feel" than accuracy in measurements. The most important thing to remember in preparing this bread is that it must be made over a slow heat in either a cast iron or copper pan. Aluminum or steel are no good because they do not distribute the heat evenly.

Directions:

- 1.) Grease Pan.
- 2.) Add 12 oz. Beer to Pan. (American Lager is OK, but almost any beer will do)
- 3.) Slowly stir in flour to bring to a doughlike consistency.
- 4.) Heat over low flame until done. The carbonation in the beer will cause the bread to rise slightly.

This is the recipe at its most basic level. Cheese, onions, and assorted vegetables can be added to taste. Or, if using a lambic, add fruit and sugar. Bread should be done in between 40 minutes to an hour.

Baron Mind is published by the Beer Barons of Milwaukee, a nonprofit organization. Club officers are President - Jeff Brown 961-2084, Vice President - Brian McManus 545-2838, Treasurer - Bill Myers, 769-0732, Newsletter Editor - Rich Grzelak, 545-0650. The Baron Mind is published monthly for members of the Beer Barons of Milwaukee thanks to the efforts of Rich Grzelak, Jeff Brown, Maryann Sulkowski, Ted Wilinski, and other club members who contribute articles.

Beer-Braised Pot Roast (Serves 6)

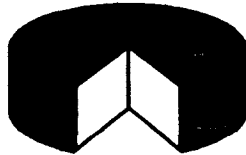
1 Pot Roast (4 1/2 to 5 Lbs)
1/4 Cup Olive Oil
3 Carrots, diced
4 Medium Onions, quartered
4 Ribs celery, chopped
1/4 cup chopped garlic
2 Bay leaves
8-10 Black Peppercorns
1 Tbs. fresh thyme (1 tsp. dry)
1 Tbs. fresh Marjoram (1 tsp. dry)
1 Tbs. fresh Oregano (1 tsp. dry)
1 tsp. salt
36 Oz. Stout



1.) Heat Oven to 325 Degrees. In a roasting pan or Dutch oven, heat oil until smoking. Put roast in pan and turn to brown on all sides. Remove from pan and lower heat. 2.) Pour off all but a film of oil, then add carrots, onions, celery and garlic. Cook until soft, stirring often. Add remaining ingredients and bring to simmer. 3.) Return roast to pan. Liquid should come halfway up meat. If necessary, add more beer or water. Cover pan and transfer to oven. Cook for 2 1/2 to 3 hours, until tender, basting every 30 minutes. 4.) Liquid can be used as base for gravy. Serve with root vegetables or buttered noodles.

Out Cheesecake (Serves 12-16)

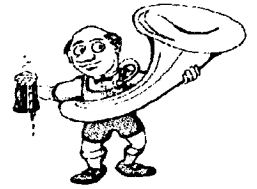
24 Oz. Cream Cheese (room Temperature)
3/4 Cup Granulated Sugar
3/4 Cup Light Brown Sugar
1 1/2 tsp. Salt
1 tbs. vanilla
6 eggs at room temperature, lightly beaten
2 pts. sour cream (room temperature)
1/4 cup corn starch
24 oz. Oatmeal Stout
1 cup Cookie Crumbs (Pecan Sandies Preferred)



1.) Heat oven to 350 degrees. Pour beer into saucepan and reduce to 1 cup. Set aside.
2.) In a mixer combine cream cheese and white and brown sugars. Then add salt, vanilla, and eggs (one at a time). Beat until smooth. Add sour cream, cornstarch, and 3/4 cup reduced beer, and blend.
3.) Lightly oil or spray a 9 in. springform pan with non-stick aerosol. Press Cookie crumbs into bottom of pan in an even layer. Use aluminum foil and string to make a 5 in. collar around the outside of pan.
4.) Pour batter into pan and smooth until level. Drizzle remaining beer over top of batter. Place in the center of the oven with a pan of water on the rack beneath and bake for 1 hour and 45 minutes, or until center is set but still jiggles. Cool overnight in refrigerator.
5.) Serve chilled with a fruit sauce such as raspberry, 1 glasses of stout.

Oktoberfest

by Larry Krolikowski



Oktoberfest refers to a German festival but it also refers to a specific beer style. Prior to refrigeration, it was only possible to brew lager beers until about the month of March since lager yeast prefers temperatures of 50(or less. German brewers would therefore brew their last batches for the year in March and they would be the last beers consumed, typically in September and October. As a result, you will hear this style referred to as either Oktoberfest (for the month it is consumed), or Marzen (for the month the beer is brewed).

Oktoberfest is a subcategory of the Vienna style of beer. Vienna beers are medium-strong amber or copper lagers. The most noticeable characteristic of Vienna beers is their maltiness, especially in the aroma. The original starting gravity should be in the range 1.050 to 1.055 although you can go as high as 1.063. You'll need a lot of bittering hops to offset the sweetness of the malt, but go easy on the aroma hops so as not to overwhelm the malt aroma. Tettnanger, Saaz, or Hallertauer hops should be used for both bittering and aroma.

The primary difference between Vienna beers and Oktoberfests is the length of the secondary fermentation. While two months might be sufficient for a Vienna, five or six months in the refrigerator is best for an Oktoberfest. According to George Fix, "the softness and complexity as well as the elegance of flavors that one expects in a good Vienna are enhanced by the extended aging period." Extended aging is beneficial only if you are using a high quality yeast. While you can try to brew a true Oktoberfest with a dry yeast, your best bet is to go with a liquid lager yeast like the Wyeast 2206 Bavarian lager yeast.

Once you've brewed your Oktoberfest, you might want to see how it stacks up against one of the imported examples of the style. You should be able to find Paulaner Oktoberfest, Ayinger Ur-Marzen, or Spaten Oktoberfest in your favorite candy store. Hopefully, they have survived their long journey without serious side-effects. Pop open a bottle of one of these and one of your own and taste them side-by-side. Pay specific attention to the aroma. And don't be surprised if your homebrewed version surpasses the import -- freshness is an asset even for a well-aged beer.

Here is an example of an Oktoberfest recipe for an extract brewer (all-grain brewers know how to convert this for their use):

6 pounds amber dry malt extract or 6.6 pounds amber malt syrup
1/2 pound crystal malt
1/4 pound chocolate malt
3 ounces Hallertauer, Saaz, or Tettnanger hops (60 minutes)
1/2 ounce Hallertauer, Saaz, or Tettnanger hops (3 minutes)
Wyeast 2206 Bavarian lager yeast

Brew it now, put it in your refrigerator for the summer, and enjoy it on the first cool night next autumn.



Membership Information

can send a check for \$10 to the Treasurer, Milwaukee Beer Barons, P.O. Box 27012, Milwaukee, WI 53227.

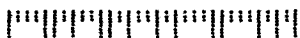
We mail the newsletter free of charge to prospective members for three months. The date that appears on your newsletter address label is the end of the three month period. If that date is prior to 3/1/94 you will not receive another newsletter unless you pay the annual dues.

Annual membership dues are ten dollars. Basically, this pays for the cost of producing and mailing this newsletter. In addition, we charge fees for the meetings, between \$1 and \$5, depending on the cost of the beer we taste that night. Membership dues can be paid at the monthly meetings or you

For current club members, it is up to you to remember to renew -- we do not send out reminders. So check the date on your address label to see if it's time to ante up.

Support Clifford's Supper Club with your patronage.

Clifford's allows us to use their banquet room at no charge to the Milwaukee Beer Barons. Our support will help show our appreciation. PLUS - The food is VERY GOOD!!



Charter Membership Expires 12/1/94
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